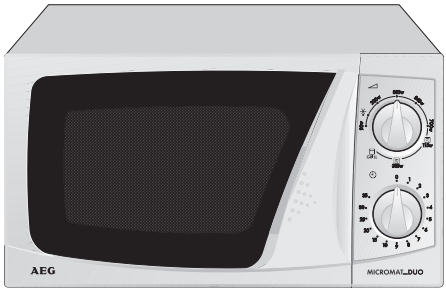
MCD194

Microwave Oven

User Manual



PERFEKT IN FORM AND FUNKTION

AEG

Dear customer,

Thank you for buying an AEG microwave oven and putting your trust in the AEG brand name.

Before using your AEG microwave oven for the first time, please read the instruction book thoroughly. This will enable you to take advantage of all the features that the appliance offers. It will also ensure trouble-free operation and minimize unnecessary service calls.

Important information concerning your safety or the operation of your appliance is noted by this symbol and/or mentions words such as «Warning», «Take care». Be sure to follow all instructions carefully.

Throughout the manual, this symbol guides you step by step when operating the appliance.

This symbol indicates further information concerning the use of the appliance.

The clover indicates energy-saving tips and hints for environmentally friendly use of your appliance.

In the event of malfunctioning, please follow the instructions given in the section «What to do if.....

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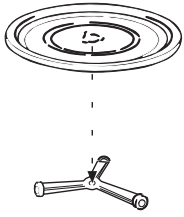
Before using your microwave oven for the first time

Turntable installation

1. Place the turntable support on the cavity bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. Never place the turntable upside down.



- Both turntable and turntable support must always be used during cooking.
- All food and containers of food are always placed on this turntable for cooking.
- This turntable rotates clockwise and anticlockwise; this is normal.

Technical data.

Overall dimension	**Weight** 14.2 kg
Width 460 mm	**Volume** 19 Litre
Depth 336 mm	
Height 265 mm	**Power source** 230V, 50 Hz
Cavity dimension	**Fuse** 10A
Width 304 mm	**Microwave** 700W
Depth 300 mm	
Height 192 mm	**Grill** 1000W

Safety instructions.

- The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface. m If the door, hinges/latches or door seals are damaged, the microwave must not be operated until it has been repaired by a authorized service person.

It is hazardous for anyone except factory trained service personnel to service or make adjustments to this oven. Contact your nearest authorised service agent if service should be required.

- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with 'installation instructions' found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.
- Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Do not store this appliance outdoors. Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. Never use water.

Only allow children to use the microwave, without supervision, when adequate instructions have been given so that the child is able to use the microwave in a safe way and understand the hazards of improper use.

Safety instructions

1. Be sure to use an oven glove when loading and unloading the oven. Containers get very hot in the oven, so be careful not to burn yourself. The turn-table may also get very hot so be sure to use an oven glove when handling it.

2. Do not touch the inner or outer viewing window with metal components when loading or unloading the oven. The inside of the door and oven may get very hot so take care when attending food in the oven.

3. Do not put the turntable or containers in cold water or try to cool them quickly after use.

4. Do not place items on top of the cabinet. The top of the cabinet gets very hot, so anything placed on it may be damaged by the heat.

It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

- Do not force the turntable to rotate by hand. This may cause malfunctioning.

- Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil.

- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

Do not use this oven for commercial purposes.This oven is made for domestic use only.

Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

Utensil safety

- Most glass, glass ceramic and heat-resistant glass-ware utensils are excellent for use in the micro-wave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

Testing suitability of cookware

- Place the cookware in the microwave along with a glass half full of water. Heat on full power 700W (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.
- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating.
- Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
- Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns. When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

  1. Avoid using traight-sided containers with narrow necks.
  2. Do not overheat.
  3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
  4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container. Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.

Keep these instructions!

Installation

1. Remove any promotion label from the door.
2. The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (14.2 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 15 cm from the walls and 15 cm above the microwave.

⚠ MPORTANT! The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

Connecting to the mains

The oven is delivered with the power cord and a plug for 230V, 50Hz, earthed socket outlet. Earth protection minimises the risks should a short circuit occur. Check to ensure the voltage of the oven matches the supply.

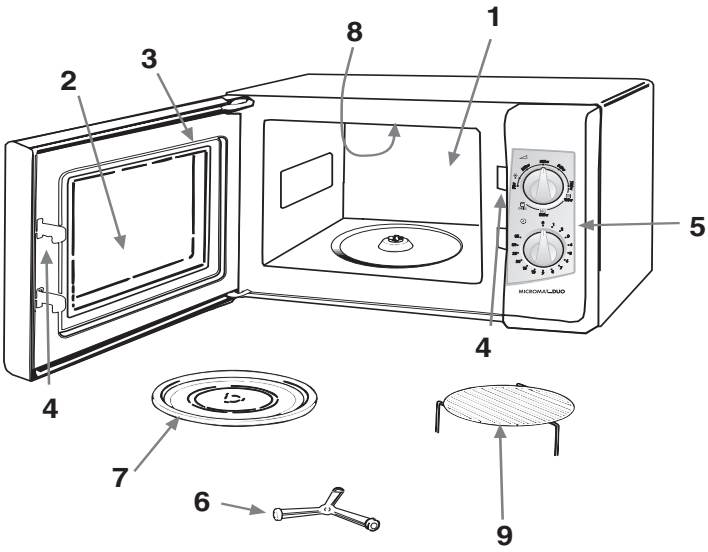
N.B. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.

⚠ This appliance must not be used on a non-earth protected power supply.

Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.

⚠ This appliance must be earthed. If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable, the plug should be cut off and the appropriate plug fitted. If it is necessary to change the fuse in a non-rewireable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.

The microwave oven and accessories



Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. .Oven door. The door must always be firmly closed while cooking.
4. Latch hook and safety interlock system
5. Control panel.
6. Turntable support. Place the support on the floor of the cooking chamber to support the turntable.
7. Turntable. Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
8. Grill.
9. Grill Rack.

Control panel

1. Power Selector

   Adjust this knob to select the correct power level for your food.

2. Timer

   Set for desired cooking time. Cooking will start. All clockwork timers will operate more accurately if wound past the desired time first, and then back.

Microwave cooking

Example: To cook at 385W for 5 min:

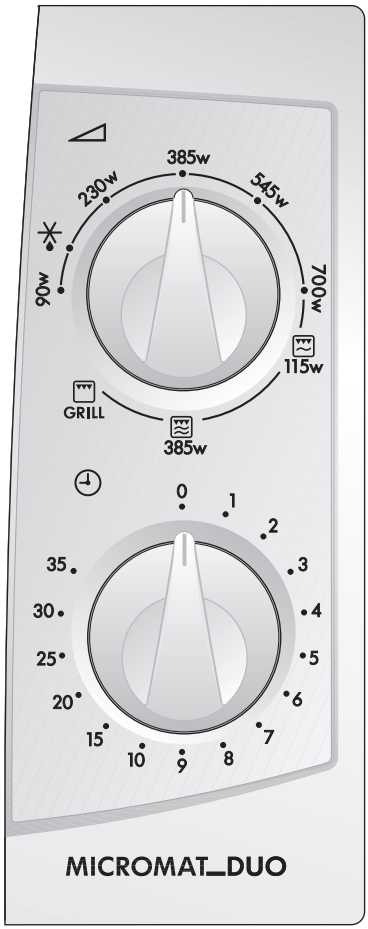
1. Open the door and place the food on the turntable (using suitable cookware) then close the door.
2. Turn the power control knob until ir reaches the 385W setting
3. Turn the Timer control knob until it reaches the 5 minute setting.
   (The oven will automatically start)

Microwave setting guide

Power Setting	Suggested use
90W	Keeping warm; Keeping foods warm
	Defrost; Thawing frozen foods.
230W	Simmer; Completing the cooking cycle of some pot roasts. Casseroles and stews. Baked custards or cheesecakes.
385W	Medium; Faster defrosting and reheating for casseroles and stews.
545W	Reheat; Reheating pre-cooked foods. Roasting joints of meat and poultry.
700W	Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish.

Cooking with Grill

This method is ideal for cooking small, thin cuts of meat, toasting bread or muffins or browning the tops of dishes such as potato gratin's and lasagne after cooking by microwave. Remember that the oven and dishes will be hot.



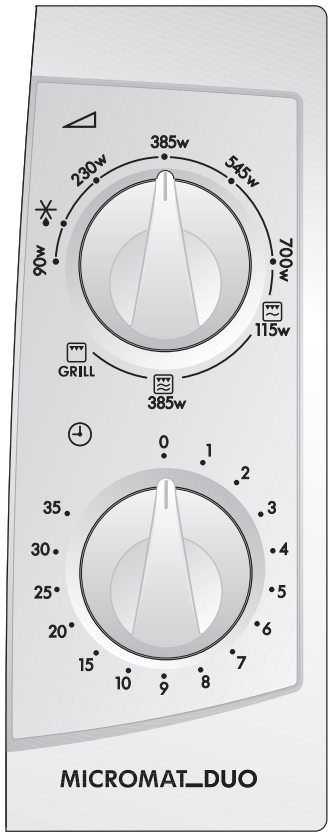
Example: To cook with Grill for 25 minutes.

1. Open the door and place the food on the turntable (using suitable cookware) then close the door.
2. Turn the power control knob until ir reaches the GRILL setting.
3. Turn the Timer control knob until it reaches the 25 minute setting.
   (The oven will automatically start)

During the Grill operation, it is possible to adjust the length of defrosting time required by turning the Setting Control Knob clockwise or anti-clockwise to increase or decrease the remaining time.

Cooking with Microwave and Grill

This oven offers a choice of 3 microwave and grill settings and allows you to combine the advantages of the speed and convenience of Microwave with the browning and crisping benefits of a Grill.



Example: To cook with Microwave (385W) and Grill for 10 minutes.

1. Open the door and place the food on the turntable (using suitable cookware) then close the door.
2. Turn the power control knob until ir reaches the GRILL setting.
3. Turn the Timer control knob until it reaches the 10 minute setting.
   (The oven will automatically start)

During the Microwave and Grill operation, it is possible to adjust the length of defrosting time required by turning the Setting Control Knob clockwise or anti-clockwise to increase or decrease the remaining time.

Manual defrosting

To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on full (700W) power for 1- 3 minutes, then reduce to ✳ until defrosting is complete.

Example: To defrost for 15 minutes.

1. Open the door and place the food on the turntable (using suitable cookware) then close the door.
2. Turn the power control knob until ir reaches the ✳ setting.
3. Turn the Timer control knob until it reaches the 15 minute setting.
   (The oven will automatically start)

During the defrosting operation, it is possible to adjust the length of defrosting time required by turning the Setting Control Knob clockwise or anti-clockwise to increase or decrease the remaining time.

Defrosting Tips

1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time, or at pause.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
8. Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for 'normal' cooking.
- Season afterwards. · Allow a few minutes 'standing' time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Mode of operation		
		Microwave	Grill	Combination
Ceramic & Glass	Corning ware	YES	YES	YES
	Heat resistant glass ware	YES*1	YES	YES*1
	Glass ware with metal decoration	NO	NO	NO
	Lead crystal glass	NO	NO	NO
China	Without metal decoration	YES	YES	NO
Pottery*2		YES	YES	YES
Plastic	Microwave oven heat-proof wear	YES	NO	NO
	Plastic wrap	YES	NO	NO
Metal	Baking pan	NO	YES	NO
	Aluminium foil*3	YES	YES	YES
Paper	Cups, plates, towels	YES	NO	NO
	Waxed paper	YES	NO	NO
Wood		NO	NO	NO
Accessories	Grill rack	NO	YES	YES
	Turntable	YES	YES	YES
	Turntable support	YES	YES	YES

YES: Utensils and accessories to use NO: Utensils and accessories to avoid

*1 Only if there is no metal trim.

*2 Only if it does not have a glaze containing metal.

*3 NOTE: Use aluminium foil only for shielding purposes, over use may cause arcing.

Charts

Recommendations for cooking with Grill

Most foods should be placed on the high grilling rack with a dish placed underneath to catch any food spillage or juices to minimise cleaning. Turn all food halfway through the cooking time.

Food	QTY. (Weight)	Cooking time	Special notes
Toast	2 Slices	5 – 6 min	
Cheese on Toast	4 Slices	7 – 8 min	5 – 6 min. to toast. 2 min. with topping

General recommendations for cooking with Microwave and Grill

Use roasting rack on turntable for roast beef and pork, shield thin parts and edges. Place a dish on the turn-tables under the grill rack to catch food spillage and juices. Turn food, as appropriate during the cooking time.

Food	QTY (Weight)	Power Selector position	Cooking time	Special notes
Bacon	4 (100 g)	Combi 1	7- 9 min	
Roast Beef (Boned)	900 g	Microwave only 700W	25 min	Brush with oil. Season with salt and pepper. Allow 15 – 20 minutes standing time after cooking.
Roast Pork (Loin)	900 g	Combi 1	5 - 6 min	
Pork Chops	2 - 3(450 g)	Combi 1	20 - 25 min	Brush with oil. Season with salt, pepper and paprika.
Chicken, Halved lengthways	450 g	Combi 2	15 - 20 min	Brush with oil. Season with salt, pepper and paprika.
Legs	800 g	Combi 1	25 - 30 min	
Frozen Hamburger	4 (200 g)	Combi 1	12 - 15 min	
Sausages	450 g Only	Combi 1	10 - 15 min	
Fish Steak	2 (350 g)	Combi 1	22 – 24 min	Brush with oil, Season with salt and pepper.
Frozen Potato, Hash Brown	2 (150 g)	Combi 1	16 – 18 min.	

Microwave and Grill power levels.

Symbol	Setting	Microwave Power	Grill Power
GRILL	Grill	0W	1000W
115w	Combi 1	115W	1000W
385w	Combi 2	385W	1000W

Recommendations for Defrosting using ❄

Some foods such as cakes and fruit will not defrost successfully using Auto Defrost. However these foods can be successfully thawed manually by using the ❄ power setting. The information on loaves and rolls given in the chart below gives an alternative method of defrosting bread to the Auto Defrost Bread programme.

FOOD	PREPARATION	❄	STANDING TIME
Bread			
Small loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	8–10 min.	10–15 min.
Sliced large loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	10–13 min.	10 min
2 slices	Place on kitchen paper.	45–60 sec.	5 min.
1 bread roll	Place on kitchen paper.	45–60 sec.	5 min.
2 bread rolls	Place on kitchen paper.	1–11/2 min.	5 min.
Cakes and Pastry			
Gateau 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Cheesecake 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Pie (cooked) 450g/1 lb	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Pastry 450g/1 lb	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Butter			
250g/8.8 oz (1 packet)	If foil wrapped, remove from wrapper and place on a plate	3– 4 min.	5–10 min.
Fruit			
225g/8 oz Soft berry fruits	Place in a single layer in a shallow dish.	5– 6 min.	5–10 min.
450g/1 lb Soft berry fruits	Place in a single layer in a shallow dish.	7– 8 min.	5–10 min.
Plated meal			
400g/14 oz	Cover with a plate or non P.V.C. cling film. To reheat, microwave on 700W for 3–4 minutes.	7– 8 min	5–10 min.
Vegetables			
	It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked on 700W		

Care and cleaning

The oven must always be clean. Residue of food from spill-overs or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.
Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.
Be sure the oven is off or the unit is unplugged before cleaning.

Cleaning the accessories (turntable, support and Grill rack)

Clean them with mild detergent after removing them for the cavity. Turntable support should be carefully handled. The inside of the oven and turntable get very hot, so do not touch them immediately after use.

Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the base of the oven. For the side of the the oven use a soft damp cloth only, no liquids should be used near the venting holes.

NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

Cleaning the door seals

Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the door seals will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. You can only use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the door seals.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.
Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

What to do if.....

If the appliance does not work please carry out the following checks before contacting your local service centre.

If the oven does not come on:

- Check the appliance is connected correctly.
- Check that the oven is plugged in properly.
- Replace the fuse in the plug, if required, with another of the same rating and check that the plug has been wired correctly.
- Check that the socket switch and/or the switch from the mains supply to the oven are ON.
- Check that the socket is receiving power, by plugging in an appliance you know to be working.
- Check that the fuse in the fuse box is intact.

If the microwave does not function:

- Check the controls are set correctly.
- Check settings/procedures against the booklet
- Check the door closes properly (if food particles or other objects have become stuck inside the door, it will not close properly and microwave cooking will not take place).

Service and spare parts

When you order service or spare parts, please refer to the product and model number of the microwave oven. You will find these on the data plate. Write them down here below so you have them handy whenever you need them.

Model: MCD194

Serial number:

PNC:

Date of purchase:

It is vitally important that you record these details correctly. These details should be recorded when you remove your new oven from its box

N.B. Remember to save your receipt.

AEG APPLIANCE WARRANTY – NEW ZEALAND

This benchtop microwave appliance is warranted by AEG ("the Company") from the date of purchase. The following terms and conditions apply:

1. The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 12 months following the date of purchase (the "Warranty Period").
2. During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
3. Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
4. The appliance must be installed and operated in accordance with the Company's instructions.
5. This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
6. This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
7. If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
8. If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
9. This warranty is the only express warranty given by the Company.
10. This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
11. The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
12. Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
13. The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
14. This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

FOR FURTER INFORMATION OR DETAILS OF YOUR NEAREST AUTHORIZED SERVICE CENTRE

PLEASE PHONE THE AEG AGENT ON
Tel: 04-387-1808

Part Number 8221913-94-01

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